

## firsts

- blue corn & taro chip nachos** with pulled pork, bibb lettuce, black bean-tomato relish, avocado, cotija cheese, salsa verde \$10 🌿
- spinach & artichoke dip** with toasted lodge-crafted bread \$10
- grilled chicken wings** dry-rubbed and lightly smoked with tabasco butter, habañero honey, carrot and celery salad \$12 🌿
- nola shrimp** seared gulf shrimp, cajun butter sauce, lodge-crafted sour dough \$15 🌿
- fried green tomatoes** with bacon-shallot chutney, lemon-chive crema \$10

## spoon + fork

- steak salad** grilled skirt steak, smoked red potatoes, field greens, poached egg, yellow tomatoes, pink peppercorn vinaigrette \$13 🌿
- roasted chicken salad** with slivered almonds, pomegranate seeds, bibb lettuce, dijon & blackstrap molasses vinaigrette \$12 🌿
- broccolini & rainbow carrot salad** with golden raisins, toasted pecans, parsley aioli \$9 🌿
- caesar salad** with baby red romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing \$10
- bibb salad** with gorgonzola, wilderness bacon, grape tomatoes and black pepper-buttermilk dressing \$9 🌿
- lodge salad** field greens, golden beets, praline walnuts, grapefruit supremes, goat cheese croquette, lemon-scallion vinaigrette \$10
- french onion soup** classic, un-fooled around with \$6
- soup du moment** chef’s creation prepared in small batches | cup \$3 | bowl \$4 🌿

## with your hands

- {choice of side: lodge-cut fries, sweet potato fries, spicy fries, kale & blueberry slaw, beer battered onion rings + \$1, fresh fruit + \$1}
- french dip** shaved prime rib, red onion marmalade, smoked mushrooms, provolone cheese, grated horseradish \$13
- lé club** smoked turkey breast, pickled green beans, shaved onion, sliced pear, wilderness bacon, dijon aioli, toasted wheat berry bread \$12
- “joel” reuben’s better looking brother** smoked corned beef brisket, brussel-kraut, swiss cheese and “special sauce” on gridled marble rye \$12
- caprese chicken sandwich** seared chicken breast, seasoned heirloom tomatoes, basil aioli, caramelized goat cheese on gridled pumpnickel sour dough \$13
- salmon blt** seared salmon filet, wilderness bacon, crisp romaine, sliced tomatoes, black pepper-lemon aioli \$12
- grilled portabella sandwich** marinated portabella cap, roasted red peppers, arugula, roasted asparagus, avocado aioli, chopped pistachio, toasted marble rye \$10
- lodge burger** seared certified angus beef, bacon relish and sliced tomatoes on lodge-crafted sesame seed brioche \$12

## mains

- grilled salmon** with candied baby turnips, green pea coulis, cucumber-tomato salad \$16 🌿
- pan-seared skirt steak** with grilled asparagus, cracked pepper spätzle, crimini mushroom jus \$18
- lodge-crafted gnocchi & shrimp** sautéed with roasted kohlrabi, grape tomatoes, spinach, toasted pistachio, white wine butter sauce \$15  
{substitute chicken or salmon +\$2}

## finish

our pastry chefs create indulgences daily. ask your server for today’s features.

🌿 item may be prepared gluten free | please ask your server for substitutions.

thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.

